

Agostino's SushiRock

15607 Madison Ave
Lakewood, OH 44107

Two concepts under one roof

SMALL PLATES

Edamame	\$8
Sweet thai chili, garlic and oil, or salt	
Antipasta Italiano	\$16
Prosciutto, salami, dry sausage, mortadella, assorted Italian cheese and olives	
Fried Calamari	\$14
Deep fried and served with Agostino's marinara sauce	
Mussels	\$12
2 dozen sautéed in garlic and olive oil or Agostino's marinara sauce served with a crispy baguette	
Sausage and Peppers	\$11
Sautéed with fresh onion and Agostino's marinara sauce served with a crispy baguette	
House Made Meatball	\$10
Made with veal, pork and beef and topped with Agostino's marinara sauce, basil and parmesan cheese	
Fried Brussel Sprouts	\$10
Parmesan cheese, crispy prosciutto and lemon caper aioli	

Arancini Balls \$11
Fried risotto balls served with basil, parmesan and Agostino's
marinara sauce

GREENS

House Salad \$8
Mesclun mix, tomatoe, cucumber, mozzarella, red onion,
sunflower seeds and red wine vinaigrette

Seasonal Salad \$10
Mesclun mix, blue cheese, cranberry, roasted beets, candied
nuts, roasted asparagus and maple balsamic

Couscous Salad \$10
Cucumber, kalamata olives, feta cheese, scallions, tomatoes,
artichoke hearts and lemon mint citronette

Caesar Salad Romaine \$10
Romaine lettuce with sundried tomatoes, parmesan cheese and
caesar dressing

*Add on to any salad: Chicken \$4 or Salmon \$6 *

Soup of the Day Cup: \$3.50 / Bowl: \$6

CHICKEN & VEAL PLATES

(ALL SERVED OVER A BED OF SPAGHETTI)

Marsala \$18/\$24
Chicken/ Veal sautéed with fresh mushrooms and Marsala wine
sauce

Piccata \$18/\$24
Chicken/Veal sautéed with capers in a white wine butter sauce

Parmigiana	\$18/\$24
Chicken/ Veal breaded, pan sautéed, baked and topped with tomatoes and mozzarella	
Saltimbocca	\$21/\$26
Chicken/ Veal topped with Parma Prosciutto, sautéed in a wine butter sauce	
Romano	\$19/\$25
Chicken/ Veal egg battered, pan sautéed, baked, and topped with a mushroom wine sauce	

PASTA PLATES

Spaghetti Marinara	\$16
Imported pasta in Agostino's marinara sauce	
Cavatelli	\$18
Topped with mozzarella cheese, baked and topped with Agostino's marinara sauce	
Fettuccine Alfredo	\$18
Imported pasta sautéed in a rich creamy alfredo Sauce	
Fettuccine Pescatore	\$26
Fresh calamari, mussels and shrimp in Agostino's marinara sauce	
Meat or Cheese Ravioli	\$18
Topped with mozzarella cheese, baked and topped with Agostino's marinara sauce	
Lobster Ravioli	\$28
Ricotta lobster filling, smoked tomatoes, corn cream sauce, scallions and asparagus	
Scampi Romano	\$29
Large shrimp egg battered and pan seared, served with clam sauce over spaghetti	

Lasagna	\$19
Baked homemade with fresh meat and cheese	
Eggplant Parmigiana	\$18
Egg battered with mozzarella cheese, baked and topped with Agostino's marinara sauce	

SEASONAL FAVORITES

Pan Seared Salmon	\$23
Teriyaki glazed with scallions, pickled ginger Risotto and sesame asparagus	
Pork Osso Buco	\$28
Brussel sprouts, roasted red skin potatoes and pork jus	

Add to your Entrée

Meatball, Sausage or Chicken: \$5 Salad: \$3 Whole Wheat Pasta: \$2

We use the freshest organic vegetables, meats, and seafood